



# THE SUMMIT

A Dolce Hotel



*Wedding Packages*

# AMENITIES

*Included in all Packages*

Complimentary Reception Space

Two Night Stay in Bridal Suite

Special Overnight Guestroom Rate for  
Your Wedding Guests

Large Dance Floor  
(Ballroom Only)

Complimentary Menu Tasting  
for Up to Four Guests

The Summit Floor Length Linens

The Summit Centerpieces

Bartenders & Event Staff

Cake Cutting & Service

Stage for Head Table or Entertainment  
(12 x 16)

Complimentary Up Lighting Around Perimeter  
(up to 10)

Wyndham Rewards

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*Your Wedding Specialist can also assist you with...*

**Rehearsal Dinner**

**Post-Wedding Day Brunch**

**Wedding Day Catering**

**Bridal Luncheon**

**Groom's Room**

*...and more!*



# PLATED PACKAGES

## PLATED 1

One Displayed Appetizer

Two Course Meal

Entrée Selections—*Choose One*

### Airline Chicken Breast

Au Jus, Seasonal Squashes, Yukon Gold Potato Puree

### Double Cut Pork Chop

Cannellini Bean, Lamb Bacon, Grilled Lemon, Apple & Cabbage Braise

### Akura Salmon

Different Lentils, Fennel, Pomegranate, Red Wine Shallots, Labneh

### Beef Short Rib

Roasted Garlic Mashed Potatoes, Rosemary Baby Carrot, Soft Herbs

*\*Vegetarian Entrée Offered*

Four Hour Redbank Beer, Wine, & Spirits Bar

## PLATED 2

One Displayed Appetizer

One Butler Passed Appetizer

Two Course Meal

Entrée Selections—*Choose Two*

### Airline Chicken Breast

Au Jus, Seasonal Squashes, Yukon Gold Potato Puree

### Double Cut Pork Chop

Cannellini Bean, Lamb Bacon, Grilled Lemon, Apple & Cabbage Braise

### Akura Salmon

Different Lentils, Fennel, Pomegranate, Red Wine Shallots, Labneh

### Beef Short Rib

Roasted Garlic Mashed Potatoes, Rosemary Baby Carrot, Soft Herbs

### Alaskan Halibut Fillet

Foraged Mushroom Risotto, Local Vegetable, Lemon Basil Vinaigrette

### Beef Sirloin

Pee wee Potatoes Roasted Baby Carrot, Soft Herbs

### New York Strip

Green Olive Chimichurri, Blue Corn Polenta Cake, Charred Root Vegetables

*\*Vegetarian Entrée Offered*

Four Hour Redbank Beer, Wine, & Spirits Bar

## PLATED 3

One Displayed Appetizer

Two Butler Passed Appetizers

Two Course Meal

Duet Entrée Selections—*Choose One Pairing*

### Filet Mignon & Free Range Chicken Thigh

Mashed Potatoes, Vegetables of the Moment

### Filet Mignon & Akura Salmon

Sweet Potato Purée, Vegetables of the Moment

### Chicken Breast & Stiped Sea Bass

Rainbow Carrot Slaw, Ginger Couscous, Vegetables of the Moment

*\*Vegetarian Entrée Offered*

Four Hour Madison Beer, Wine, & Spirits Bar

*All menus are subject to a 24% service fee and applicable tax.*

## SALAD SELECTIONS

*Includes Local Artisan Bread Service & House Made Butter*

### Heirloom Tomato Salad

Basil, Aged Balsamic, First Pressed Olive Oil

### Beet 4 Ways

Ricotta, Citrus, Hazelnuts, Wild Rocket, Buttermilk Dressing

### Butter Leaf Salad

Candied Walnuts, Maytag Bleu, Red Wine Vinaigrette

### Iceberg Wedge

Slab Bacon, Pickled Onion, Roasted Tomato, Basil, Bleu Cheese Dressing

## VEGETARIAN SELECTIONS

### Butternut Squash Ravioli

Brown Butter Emulsion, Basil Oil

### Seared Tofu

Butternut Squash, Charred Red Onion, Dried Cranberries

## VEGAN SELECTION

### Mushroom Gnocchi

Roasted Mushrooms, Thyme, Garlic, Red Wine Reduction

*\*Kid's Plated Meal —12 & Under*

# BUFFET PACKAGES

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## BUFFET 1

One Displayed Appetizer

**Chef-Curated Customized Buffet to Include:**

- Salad & Parker House Rolls
- Three Entrees, Including One Carving Station
- Starch & Vegetable

Four Hour Redbank Beer, Wine, & Spirits Bar

## BUFFET 2

One Displayed Appetizer

One Butler Passed Appetizer

**Anderson Buffet**

*Includes Parker House Rolls*

**Curried Carrot Soup**

Golden Raisin, Crème Fraiche

**Farro Salad**

Carrots, Radish, Beets, Arugula, Buttermilk Dressing

**Grilled Watermelon Salad**

Avocado, Cucumber, Ricotta Salata

**Caesar Salad**

Garlic Parmesan Croutons, Parmesan-Reggiano

**Chicken Breast**

Fontina Mornet Sauce

**Flank Steak**

Bourbon Thyme Demi-Glace

**Branzino Fillet**

Caper White Wine Butter

**Braised Wild Rice**

**Roasted Local Vegetables**

Flank Steak Carving Station

Four Hour Redbank Beer, Wine, & Spirits Bar

## BUFFET 3

One Displayed Appetizer

Two Butler Passed Appetizers

**Rookwood Buffet**

*Includes Parker House Rolls*

**Roasted Tomato Fennel Soup**

**Wedge Salad**

Bleu Cheese, Bacon, Tomato

**Peewee Potatoes**

Jowl Bacon Lardons, Charred Red Onion

**Chicken Breast**

Mushrooms, Leeks

**Trout**

Honeycomb, Fennel, Beurre Blanc

**Potatoes**

Lemon, Thyme, Roasted Garlic

**Grilled Corn**

Cajun Spiced Butter

**Carving Station, *Choose One***

Beef Tenderloin

Prime Rib

Four Hour Madison Beer, Wine, & Spirits Bar

*All menus are subject to a 24% service fee and applicable tax.*

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# APPETIZERS

## DISPLAYED

### Local Cheese

Artisan Cheeses  
Crackers, Dried Berries, Nuts, Fig Jam

### Hummus

Honey Chipotle Hummus  
Traditional Hummus  
Edamame Hummus  
Grilled Pita Bread

### Antipasto

Grilled Vegetables including Squash, Pepper, Onion, Asparagus,  
Fennel  
Castelvetrano Olives, Peppadew, Fried Tomatoes, Goat Cheese,  
Bocconcini, Roasted Peppers, Artichokes, Baguette

### Charcuterie

Local Meats  
Flat Bread, Naan Bread  
Grainy Mustard, Pickles

## BUTLER PASSED

Balsamic Fig Flatbread with Boursin Cheese  
Smoked Salmon with Cucumber, Tarragon Crème Fraiche  
Tomato Mozzarella Crostini with Basil, Balsamic Syrup  
Beef Tenderloin Flatbread with Horseradish  
Ribeye Crostini with Cambozola, Port Reduction  
Yellow Beet with Goat Cheese, Endive  
Honey Chipotle Hummus with Fried Pita  
Shrimp with Spicy Cocktail Sauce  
Tuna Tartare with Fried Lotus Root

# BEVERAGE PACKAGES—*Cheers!*

*All Packages include Complimentary Champagne Toast!*

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## REDBANK

### Domestic Beer

Bud Light, Miller Lite, Corona Extra

### Local Beer

50 West Lager, Rhinegeist Truth, MadTree PsychOPathy, 50 West Doom Pedal, Ciderboys Peach County Cider, Founders Green Zebra

### Wine

Bosco dei Cirmioli Pinot Gris, Aves del Sur Sauvignon Blanc, Grove Ridge Chardonnay, Avanti Pinot Noir, Pier 8 Cabernet

### Spirits

Tito's Vodka, Beefeater Gin, Bacardi Rum, Sailor Jerry Spiced Rum, El Jimador Silver Tequila, Four Roses Yellow Label Bourbon, Forty Creek Barrel Select Canadian Whisky, Monkey Shoulder Blended Scotch Whisky, Jameson Irish Whiskey, Kahlua, Boone County Bourbon Cream, Disaronno

## MADISON

### Domestic Beer

Bud Light, Miller Lite, Corona Extra

### Local Beer

50 West Lager, Rhinegeist Truth, MadTree PsychOPathy, 50 West Doom Pedal, Ciderboys Peach County Cider, Founders Green Zebra, (1) One Seasonal Local Craft Beer

### Wine

Vigneti Pinot Gris, Butterfield Station Sauvignon Blanc, Butterfield Station Chardonnay, Butterfield Station Pinot Noir, Butterfield Station Cabernet

### Spirits

Grey Goose Vodka, Bombay Sapphire Gin, Second Sight Spiced Rum, Mt. Gay Silver Rum, 1800 Silver Tequila, Jack Daniels Whiskey, Pendleton Canadian Whiskey, Jameson Irish Whiskey, Bulleit Bourbon, Bulleit Rye, Alberfeddy 12 Scotch Whisky, Kahlua, Boone County Bourbon Cream, Disaronno

## ERIE

### Local Beer

50 West Lager, Rhinegeist Truth, MadTree PsychOPathy, 50 West Doom Pedal, Ciderboys Peach County Cider, Founders Green Zebra, (2) Seasonal Local Craft Beers

### Wine

Vigna del Lauro Pinot Gris, Vigna del Lauro Sauvignon Blanc, Chime Chardonnay, Chime Pinot Noir, Chime Cabernet

### Spirits

Belvedere Vodka, Hendrick's Gin, Second Sight Unbarreled Rum, Don Julio Blanco, Basil Hayden's Bourbon, Highwest Double Rye, Crown Royal Whisky, Johnnie Walker Black Scotch Whiskey, Jameson Caskmates Irish Whiskey, Boone County Bourbon Cream, Disaronno

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# CEREMONIES

*Included with all Ceremonies*

## Rehearsal

Rehearsal Time to be Determined 30 Days Prior

## Microphone & Sound System

For use by Officiant

## Alternate Location

For Outdoor Ceremonies only, to be Determined by The Summit

## White Garden Chairs



## MARKET

220 Guest Maximum

## AULT PARK

300 Guest Maximum

## ART GALLERY

220 Guest Maximum

# ENHANCEMENTS

*The Art of Inspiration*

## Outdoor Terrace Space

High Top Tables & Linens  
Summit Patio Furniture  
Bars & Appetizers included in Selected Package

## Tableside Wine Service

*Offered Throughout Dinner Hour*  
Redbank Beverage Package  
Madison Beverage Package  
Erie Beverage Package

## Late Night Snack

Nacho Bar  
Baja Taco Bar  
Slider Bar  
Sammie Bar  
Seasonal Pizza Board  
Local and Far Away Cheese & Charcuterie Board



*Meet your Wedding Specialist...*

## MADDIE JEWELL

Maddie Jewell is thrilled to be a part of The Summit Team and continue her career in Catering Sales. Originally a Pittsburgh native, Maddie built roots in Cincinnati after completing her degree at Xavier University.

Maddie began her career in hospitality at The Bell Event Centre, where she fell in love with planning weddings while building a strong event operations background. In 2016, Maddie joined the team at the Renaissance Cincinnati Downtown Hotel and continued her passion for events including weddings, social events, and corporate functions. Maddie is adamant in providing clients with high service standards and using her expertise to provide new ideas. She always reminds her clients to have fun planning!